High School to College Articulation Map

Area of Study: Family & Consumer Sciences

Education

Pathway: Food Service & Culinary Arts

Region: Central	District:	School:	College/Institution: Snow College
Contact Person: Leon W. Stewart		Ph.#: (435) 893-2214	Articulation Agreement in place? No
E-mail: leon.stewart@sow.edu		Date: 3/23/07	Name of Degree or Certificate: Associate of Applied Science
			Culinary Arts (63 Credits Required)

High School				College		
Course Number	High School Suggested Academic Courses	H.S. Credit	College Credits	Course Number	College General Education Requirements	College Credits
				ENGL 1410	English Mechanics	3.0
				CIS 1011	Computer Fundamentals	2.0
				CLA 1715	Applied Technical Math	3.0

Page 1 of 3 Updated 3-26-07

High School to College Articulation Map (Continued)

Area of Study: Family & Consumer Sciences

Education

Pathway: Food Service & Culinary Arts

High School				College		
Course CIP #	CTE Pathway Courses (3.00 credits for completion)	H.S. Credit	College Credits	Course #	College Major Course Requirements	College Credits
Course #	Foundation Courses: (2.00 credits required)	Credit				
20.0108	Food & Nutrition I	.50				
20.0118	Food & Nutrition II	.50				
	Choose one of the following:					
20.0401	Food Service/Culinary Arts	1.00				
20.0411	Pro Start I	1.00				
	Elective Courses: (1.00 credit)					
20.0701	Entrepreneurship in FACS	.50				
20.0601	Hospitality Services	.50				
20.0411	Pro Start II	1.00				
08.0901	Travel & Tourism	.50				
32.0199	Student Internship (Critical Workplace Skills)	.50				
	Additional Articulated Classes					
	The following classes are available to high school students at the Snow College Richfield Campus.					
CLA 1301	Culinary Arts I		1.0	CLA 1301	Culinary Arts I	1.0
CLA 1303	Baking and Pastries I		3.0	CLA 1303	Baking and Pastries I	3.0
CLA 1305	Hot Food Preparation I		3.0	CLA 1305	Hot Food Preparation I	3.0
CLA 1306	Short Order Cooking I		3.0	CLA 1306	Short Order Cooking I	3.0
CLA 1307	Cold Food Preparation I		3.0	CLA 1307	Cold Food Preparation I	3.0
CLA 1401	Culinary Arts II		3.0	CLA 1401	Culinary Arts II	3.0
CLA 1403	Baking and Pastries II		3.0	CLA 1403	Baking and Pastries II	3.0
CLA 1405	Hot Food Preparation II		3.0	CLA 1405	Hot Food Preparation II	3.0
CLA 1406	Short Order Cooking II		3.0	CLA 1406	Short Order Cooking II	3.0
CLA 1407	Cold Food Preparation II		3.0	CLA 1407	Cold Food Preparation II	3.0
			<u>-</u>	CLA 1110	Sanitation	3.0

Note: This is a regional agreement. Some classes and some concurrent enrollment agreements may not be available in your particular high school. See your individual school for specific program offering. **Note:** *= **concurrent** ^= **distant** ****duel enrollment**

Page 2 of 3 Updated 3-26-07

High School to College Articulation Map (Continued)

Area of Study: Family & Consumer Sciences Pathway: Food Service & Culinary Arts

Education

High School				College		
Course CIP #	CTE Pathway Courses (3.00 credits for completion)	H.S. Credit	College Credits	Course #	College Major Course Requirements	College Credits
				CLA 1269	Catering (Repeatable for credit) (1st Semester)	2.0
				CLA 1505	Baking and Pastries II	3.0
				CLA 1507	Cold Food Preparation III	3.0
				CLA 1910	Professional Development – Course 1	.50
				CLA 1920	Professional Development – Course 2	.50
				CLA 1269	Catering (Repeatable for credit) (1 st Semester)	2.0
				CLA 1269	Catering (Repeatable for credit) (3rd Semester)	2.0
				CLA 1269	Catering (Repeatable for credit) (4th Semester)	1.0
				CLA 1503	Baking and Pastries III	3.0
				CLA 1605	Baking and Pastries IV	3.0
				CLA 2520	Food Service Nutrition	3.0
				CLA 2910	Professional Development – Course 3	.50
				CLA 2920	Professional Development – Course 4	.50
TOTAL Pot	TOTAL Potential Credits Earned in High School 28		28	TOTAL Cr	edits Required for Degree or Certificate	63

Page 3 of 3 Updated 3-26-07